4 Lumber Cos Inside Heber Hexander Sawmill @ 116 & 100 Sa operated by Houng samuel flexander & sants N Main Operated Office a miss of the countries of and interest of my need the believed established in the first Liberton in your mily handed in the little 2. Several by Mark Wasker Seffs @ \_\_ W Cont by John Turker Ile sasses and was some some some 5 85 N Main (back in lot Bonnevill Lumber Co 85 N becoming concrete a Cited Coverier in March of 1922, after having been Charleston: C0073 -Thacker Michoay Snake areck Canyon John Mills Pit Saw



To wave

## The First Scout Troop in Wasatch County, Utah

ca 1910

Soon after Mr. Edward Parley Cliff Sr. came to Heber City as an Electrical Engineer, hehelped establish the first Electric Power Plant in Wasatch County, in 1909, located in the Riverdale area, north of Heber City.

He also initiated the first Scouting movement in this area and started the first Boy Scout Troop, known as Troop #1, in the Heber 3rd Ward. He remained as it's First Scout Master for at least three years.

While he was Scoutmaster of that troop, he was in charge of the first Wasatch County scout hike to the top of Mount Timpanogos, out of Timpanogos Valley; from 27th to the 31st of July 1915.

His and his wife Geneva Rachel Bergener's son became the first nationally known citizen of Timpanogos Valley to be honored with the distinction of becoming America's Chief Forester in March of 1962, after having been Assistant Chief for 10 Years, and having been trained at the Utah State University and having served in the Forest Service since 1931. Outstanding, eh?

References: HBUM p 297--300, 249--250.

2-3-2002 rrg

Sawmills had Father Mills from Provo Put Saw in Snake Creek Midway Stohn John Hubor said Mills wheeled looks in wheel Barrow started sawnie Ref HISLIM p 5 76 Peter Schirtz up + down saw on snaketreek (Pit Saw) Sold to Henry Coleman Sr. John watkins located a mill on Deer Creek & water Power Moroni Blood sawnill explaner John Huber Eplinam K Hanks tacob Buelaker David Van Wagoner Tom Howard of entry ceticing 100 E Bonneville "The Dairies" = Postures in John A Fortie Twest Hier of Midiory.

Henry S Alexander 100 50 100 Eon Rake Creek Heber ABUM 576-8 x-in Heber

																Туре		MSD		_	
CITY, COUNTY OR DISTRICT  AME OF ESTABLISHME  LIPS A TCH  Flying							./		ADDRESS 190 NO /		n	٠.	7	TOC Ramos				_	٦		
SIR: An inspection of your premises has this day been made,						- 40	l vou	are berohy notified of a	the deficiencies marked below. You			//	N		Items marked is respectfully requested.			_	4		
-	, A		:		Ť			1	T	are detably doctrine of	de dell'etencles	marked below.	100	Per	ombr correct	loa of the Ite	cms marked	18 respectfull	request	ièd.	٦
SECTION B. Food   Section B. F					I POINTS		SECTION D. Food Equipmen	at and Utomails	d Utoneils (Continued)			SECTION E.	Sanitary Fac	cilities an	d Controls (Co	ntinug	4.	-			
HEE	1. FOOD SUPPLIES	Poul lake					DEHERI	ITEM	2. CLEANLINESS OF EQUI:	PKENT AND UTENSI	LS	DESCRIPTION		S. HAND-	-WASHING FACIL	ITIES (CONT	FIKUED)				
1	Approved source							6	37	Tableware clean to sigh	t and touch.		$\top$	8		facilities cl				2	1
2	Wholesome - not adulterated							6	38	Kitchenware and food-co- clean to sight and touc	7/4	)[		SE DISPOSAL			-		1		
3	Not misbranded							2	39	Crills and similar dok	F							4			
4	Original container; properly	riginal container; properly identified						Τ.	40	Non-food-contact surfac	Of any Lord DE	kept clean	2	<u> </u>	1 Stored is	approved con	tainers; ac	lequate in numb	er	2	Ł
5	Approved dispenser								41	Dethatelts, abracedes			cs 2	_				rushes provided red with tight		4	1
6	Fluid milk and fluid milk products pasteurized								42	Clean winder lother und	; use Properly	restricted	-2	-	lids, or	equivalent or	in protect			<sup>2</sup>	4
7	Foods commercially canned									Ute and onlinent	Z pre-flushed, scr	aped or soake	a 2	L	facilitie	es provided		r, et an approv		- 2	4
	2	2 345					П	9	44	Tabledare senicized		<b>*</b>	-1/2	1	frequency	rooms, enclosu	res proper	ly constructed:		- 2	4
_	Dried p Pro	,-		90					45	Kitchemuses and food-co used for potentially he	ntact surfaces o zardous food san	f equipment ,		Ш	7 Food wast	te grinders an	ht or on co	oncrete slab. tors properly i	nstalled.	12	1
-	Antoured food in 100 polars of				46	Approved facilities for washing and sanitizing equipment and utensils; properly maintained and operated.			F	7. VERMIN CONTROL					2	4					
ym				1	47	Wash and sanitizing water clean 2			1							ĺ					
	~49/ X-)	71	$\dashv$	-	-	-	-		48			9			B Presence	of rodents, f	lics, rosci	hes and vermin	minimized	4	3
8	Protected from contamination Adequate facilities for maintaining			-	$\dashv$	<del> - - </del>			49	Dish tables and drain b	oards provided,	properly loca	ted 2	8	9 Outer ope	nings protect	ed egainst	flying insects	as	2	1
_	food at hot or cold temperatu	od at hot or cold temperatures				6	50	Adequate and suitable d	etergents used		2	9		e and feeding				2	]		
10	Perishable food at proper		-	-	+	$\dashv$	+	-	51	Approved thermometers p	rovided and used			ı	SECTION I	P. Other Paci	lities				1
12	temperature Potentially hazardous food at	_	+	-	-	$\dashv$	┝╌┝	2	52	Suitable dish baskets p	rovided		2	L	1. FL00	RS, WALLS AND	CRILINGS	STONE & CO			
-	45° F. or below, or 140° F	٤'	ء ہ	1				6	53	Proper gauge cocks prov				Ţ,	1 -	ept clean; no		ed		X	J
13		osen food kept frozen; properly					2	54	Cleamed and samitized u stored and handled; ute		pment properl	у 2	9				tion, in good t in good repair	epair,	(1)	1	
14	andling of food minimized by use f suitable utensils						$\top$	4	55	Suitable facilities and utensils and equipment			2	٦,		aded and floor	-			2	1
25	Hollandaise sauce of fresh ingredients; discarded after three hours								56	Single-service articles and handled			2	,				faces clean; du	ained	2	1
16										Single-service articles	used only once			9	5 Exterior	walking and d	riving sur	faces properly	sur faced	1	1
17									58	Single-service articles and senitizing faciliti	used when appro	wed washing	┦"		6 Mats and	duck boards c	leanable, 1	removable and	lean	2	1
18								0		SECTION B. Sanitary Fa				,	7 Floors as	nd wall junctu	res proper	ly constructed		1	1
19									1	1. WATER SUPPLY				9	8 Walls, co	eilings and at	tached equi	ipment clean	~ .	1	1
20	Digitary cases, counter protector devices or cabinets of approved type								59	Adequate; from municipa	supply or other approved 6			9	9 Walla sno	d ceilings pro	perly cons	tructed and in	good	1	1
21	Rrozen dessert dippers properly stored								60		ter provided		4	10				level of splas		2	1
22	Sugar in closed dispensers or individual packages								61	Transported water handl	ed, stored, and	dispensed in	6	T	2. LIGHT	TING					1
23	Unwrapped and Apportially baz	Unwrapped and Apprially bazardous food not re-served								Ice manufactured from w Supply or other approve	eter provided by	a Municipal	6	]-	1					γ-	$\dashv$
24		Poisonous, toxic moteralis identified, colored,							63			cated, install	ed 2	10 10		candles of lig			na11=	١.	ł
25	Stored and used; poisonous po	_					-14	4	64	Ice and ice handling ut stored: block ice rinse	ensils properly	headled and	] 2	_	washing.	hand-washing	areas and	equipment, ute toilet rooms floor in all	-	1՝	١
25	Bactericides, cleaning and or stored and non-toxic in use of SECTION C. Personnel	111	tion	oud	us pr	ope	rry		65	_		etorial and		$\vdash$	other are	eas				2	┨
1. HEALTH AND DISEASE CONTROL										2. WASTEWATER DISPOSAL					-	al light sourc	ds fequ	77.60		1 4	+
26 Persons with boils, infected wounds, respiratory								Τ.	4.6	66 Into public sewer, or approved private facilities 6					3. VENT	LLAT ION			_	_	4
	infections or other communicable disease restricted										Aberra branch passagens			10	05 Rooms reasonably free from steam, condensati			, condensation,	smoke	2	Н
27	27 Known or suspected communicable disease cases reported to health authority								$\vdash$	3. PLUMBING			-	10	6 Rooms and	d equipment ve	nted to out	taide as requir	ed	2	4
2. CLEANLINESS									67	Properly sized, install	led and maintain	ed	2	10	7 Hoods pro	operly designe	d; filters	removable		2	4
28 Hands washed and clean								6	68	Non-potable water piped	into establish	ent .	1	10 10				ed and maintaid		1	4
29									69				٠ ا	10	nuisance	created	breagnt:	adere amont	,	2	4
30	Good hygienic practices							4	70	No back siphonage possi	ble		┿	-	4. DRES	SING ROOMS AND	LOCKERS				
	SECTION D. Food Equipment		П	T			tion	T	71	Equipment properly drai	ned		2	11	0 Dressing	rooms or area	s as requi	red; properly l	ocated	1	
	and Uteneils			-	Kateria		91		L	4. TOILET FACILITIES				11	1 Adequate	lockers or ot	her suitab	le facilities		1	٦
	1. SANITARY DESIGN, CONSTRUCTION AND INSTALLATION OF EQUIPMENT AND UTENSILS 2 2 3 5 5 3 2					72	Adequate, conveniently properly designed and i	located, and accessible; 6			11	2 Dressing	rooms, areas	and lockers	kept clean		2	1			
	CONSTRUCTION AND INSTALLATION OF EQUIPMENT AND UTENSILS.				73	self-closing, tight-fitting doors kept closed -			1	5. HOUS	ekeeping										
BE CLUB CO					74	good repair, and free I	tron odors			L	7						1				
31	Food-contact surfaces of	-	H	$\dashv$	$\dashv$	$\neg$	+	2	75	waste receptacies empti		les provided;	(1.2	u	3 Establish	hment and prop	erty clean	, and free of r	ofuse	2	4
32	equipment Uteneils	_	$\vdash$	$\dashv$	$\vdash$	$\neg$	$\vdash$	2	1	5. HAND-WASHING FACILI				11		tions in livin				2	4
32	Non-food-contact surfaces of equipment					2	76	Levatories provided, ad	equato, properly	located and	6	11		dustless meth		losing or betwe	¢u .	2			
34							2	77	Provided with hot and c through proper fixtures	old or tempered		4	11	6 Launderes	d clothes and	napkins st	ored in clean p	lace		J	
35	Equipment properly installed							2	78		and senitary to	els or approv	ed 2	11	7 Soiled 1:	ipen and cloth	ing stored	in proper cont	ainers		
36	Existing equipment capable of being cleaned, non- toxic, properly installed, and in good repair							2	79			cowols	2	11	8 No live !			han guide dogs		2	J
EMERIT SCORE OF THE ESTABLISHMENT 35 DATE 772-72 SANITARIAN SANITARIAN											-										
EHAR	ks					_								_							